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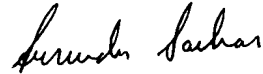
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The present preliminary amendment is submitted to place the above-identified application in more proper format under United States practice. By the present preliminary amendment the claims have been amended to no longer recite any multiple dependencies. The subject matter of the cancelled multiple dependencies is also now set forth in new dependent Claims 9-13. The Abstract has also been amended to be in more proper format under United States practice.

The present application is believed to be in condition for a full and thorough examination on the merits. An early and favorable consideration of the present application is hereby respectfully requested.

Respectfully submitted,

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IN THE CLAIMS

Please amend the claims as follows:

--3. (Amended) A stirred tank according to [any one of claims 1 and 2,] claim 1, wherein the height of the rotation body defined by the rotation of the stirring impeller is 90-120% of the standard depth of the yeast slurry.

6. (Amended) A stirred tank for storing yeast slurry according to [any one of claims 4 and 5,] claim 4, wherein the height of the rotation body defined by the rotation of the stirring impeller is 90-120% of the standard depth of the yeast slurry.

7. (Amended) A method of manufacturing fermented foods such as beer according to [any one of claims 4 to 6,] claim 4, wherein the stirring impeller is rotated at a rotational speed of 1-20 rpm.

Claims 9-13 (New).--

IN THE ABSTRACT

Please amend the Abstract on page 24 as follows:

--ABSTRACT OF THE DISCLOSURE

[According to the present invention, there is provided a] A stirred tank for storing yeast slurry to be supplied to fermentation tanks where fermented foods such as beer are

fermented, [ is characterized in that a] A stirring impeller is provided with the stirred tank and so constructed that a maximum diameter of a rotation body defined by the rotation of the stirring impeller is 60-90% of the inner diameter of the stirred tank, and the height of the rotation body is 70% or more of a standard depth of the yeast slurry normally stored in the stirred tank.--

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